Aleurites moluccana (L.) Willd. (Euphorbiaceae.) 40977. Seeds of the candlenut tree from Manila, Philippine Islands. Presented by Bureau of Agriculture. "A handsome tree with spreading branches, alternate, lobed, pubescent leaves of a pale color, rounded or cordate at the base, with two glands at the top of the petiole. Flowers small, white, in terminal lax cymes; fruit fleshy, coriaceous, globose, with four shallow furrows: seeds one or rugose, gibbous. The candlenut tree is widely spread over Polynesia, a small part of Malaysia, and the Philippine Islands. Throughout Polynesia the nuts, strung on coconut-leaflet ribs, serve the natives for candles to light houses. In Hawaii they are roasted, chopped up, mixed with seaweed, and served at native feasts as a rel-1sh. They yield an oil which is very fluid, of an amber color, without smell, insoluble in alcohol, readily saponifiable, and quickly drying. This oil is a mild cathartic, acting in the same manner as castor oil, but causing no nausea nor griping, and having the further advantage of a nutty flavor and of being more prompt in its effects." (Safford, Useful Plants of Guam.)

Anacardium excelsum (Bert. & Balb.) Skeels. (Anacardiaceae.) 40987. Seeds of nariz from Trinidad, Santa Province, Cuba. "A magnificent tree, native of America. It is very rare here in Cuba but there are four or five fine old specimens beside the cart road from Cas-Trinidad, and it is from these fine specimens ilda to (which have been noted by Roig and de la Maza, Flora de Cuba, p. 131) that these seeds were obtained. The nariz grows to 60 or 65 feet in height, forming an erect but rather broad, compact head of deep green foliage. As a shade and ornamental tree it should have considerable are entire or nearly so, upon stout The leaves value. petioles one-half to one inch long, the blades obovate, oblance olate or spatulate, six to eighteen inches long, two and one-half to six inches broad, the apex obtuse to subacute, the base cuneate-attenuate, the surface and deep green above, somewhat paler beneath, the venation raised below. The fruits ripen principally in August; they are dark brown, about an inch long, reniform flattened, shaped somewhat like a nose, whence name nariz. Unlike the cashew, the fruit stalk is not large and swollen, but is inconspicuous. The seeds are not considered edible. While this tree appears to have no particular economic value, it is worthy of trial as an ornamental, and it would also be of interest to test it as a stock for its relative, the mango." (Popenoe's introduction.)